

FOOD SERVICE SPECIALIST FORCE NOTES

JANUARY 2005

MCPO P. GARRETT

All information published below is for informational purposes only and should not be considered official.

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D14 Conference

This annual event is hosted at ISC HONOLULU and organized by the West Coast FSAT. As always, it is a great event and gets better each year. Special thanks to Senior Chief Shoto who does a great job organizing and running this event. I have reprinted his summary of the events of the week.

FSOs,

First and most important, we the members of FSAT wish to extend our **Heart Felt Thanks** to each and every one of you for your outstanding participation, all last week, at the annual symposium. This was beyond a doubt the most successful symposium yet. All praise for the success of this event goes to you, the D14 FSOs who supported us and ensured full attendance and participation by your people. Your stepping up to the plate showed our leaders of tomorrow what true leaders of today stand for. You're all to be commended and again thanked.

After some really good coffee and snacks from Hawaiian Coffee and LH Gamble, the week started off with our Rate leadership from CGHQ. This portion of the symposium was for you to meet them and for them to meet you. A great time to network and get in some pointers on your views of the FS world. Also a good time to talk up your galley as Galley of the Year and invite them over for a courtesy visit to show off or ask for help. Plus HQ really needs to get out of DC and meet you, the operators. It's their reality check that keeps them grounded. And then hearing from FSC Adams from Petaluma help us all stay informed on what's happening there. We all care about Petaluma and sometimes wonder what kind of product they're producing. Well Chief Adams knew the why, what and everything else on FS 'A' School. And I'm sure he's discussed your concerns with Master Chief Naulty.

Tuesday was all Serve Safe. And while some was there to fulfill the annual requirement for the six hours of sanitation training, a large number of **US** took the examination. Good luck guys on a passing score. And be sure to post your Serve Safe Certificate in a permanent place in your dining facilities for all to see. This is national recognition of distinction. Be proud.

Wednesday started out as a fun day of cake decorating. But sorry, we had to get in the Purchase Versus Allowance paperwork training. With the problems the fleet is experiencing with paperwork management. This was a must. And with the many positive comments we've received from those that attended on how much they learned in the class, we'll be briefing our Captain and Admiral Breckenridge (MLCP Commander) on it. Thanks to the creators of the course, FSC Luke and FSC Nivolo,

Thursday morning found us at Y.Hata's Test Kitchen with Chef Ernesto Limcaco. This was fantastic again this year. Chef Ernesto really wants to work with us and continues to offer his services. He's a great source of knowledge and skills. Please call on him. Especially if you're planning some big event. He won't take over, but he'll definitely help you achieve greater success. Also ask him for a cooking demonstration either at your unit or his kitchen. Let's use our resources. We also had a wonderful food show with some 14 vendors featuring a wide variety of meats, vegetables, pasta, desserts and even cooking oil that is Trans Fat Free. I'm still full. Great turnout all day Thursday.

Friday Jessica Dung showed us a great film. Opps, I went to McDonald's this morning. I hope my liver doesn't turn to fat! If I was Mac D, I'd still have that film tied up in litigation. The public would never see that film! If you missed it, ask Jessica for a showing. She's cool. We then closed out the symposium and went to the Hawaiian Coffee plant for a tour. We'd never done a coffee test before or witnessed the roasting and packaging process. A really good learning experience that was well enjoyed.

Again the week was well worth the efforts put into it. This unfortunately was my last D14 Symposium as I retire this summer. And while I'll see some of you again before then, I'll definitely miss the week the whole team goes to paradise.

Happy Holidays and No Bad Days, FSCS

Thank You,

Mike H. Shoto, FSCS

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"Enjoy Where You Are, When You're There"

Culinary Team

In October 2004, the Coast Guard participated for the first time in the annual Maryland Culinary War, held outside of Baltimore, Maryland. The team WON 1st place and competed against teams from the DOD services. The team is comprised of CPO Justin Reed, PO John Petro, PO Andrew Proulx and PO Ignatius Baran. The team later traveled

to HQ to receive a presentation from the Commandant of the Coast Guard. See the write-up below for more information.

(From Ed Manley, President of IFSEA)

Our culinary competition was a huge success today, highlighted by a two hour visit by the Chief of Staff of the Air Force, General John Jumper and his wife. We got lots of great photos and movies which will be on the web before long.

The winning team was the Coast Guard from District 5, Norfolk, Virginia. On the team were FSC Justin Reed, FS2 John Petro, FS2 Robert Rusko and FSC Jeff Lawton. Huge congratulations guys, they're going to Disney World.

Second place was a mixed Army and Navy team from the Pentagon, with SFC Alton Greene, SPC Christopher, CS1 Veracruz and PFC Pellittier.

Third place was another mixed team of Navy and Air Force. From the Pentagon, CMSgt Pat Moore, CS1 Pam Jennings, TSgt Maria Machado and from Wright Patterson AFB, MSgt Ibrahim Hamdan.

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(My write-up to the field)

Greetings to all: Yesterday (20 October 2004), the CG Food Service Rating got a very big boost. Our first-ever Culinary Team took first place in the annual Maryland Culinary War-Joint Services Culinary Competition! The notice below gives the details. I would like to congratulate Chief Justin Reed and his team for their efforts in doing so well in the competition.

I would also like to thank their respective supervisors for allowing them to participate in the competition and represent the CG and FS rating in an outstanding manner. We are going to request the team's availability in San Diego in April of 2005 to perform a demonstration during the Excellence in Food Service Awards.

The team is composed of: CPO Justin Reed (SCA for Rear Admiral Brice-O'Hara), PO Ignatius Baran (SCA for Rear Admiral Pekoske), PO Andy Proulx (SCA for Vice Admiral Allen) and PO John Petro (SCA for Vice Admiral Crea). The folks listed below (CPO Lawton and PO Rusko) were not available for the competition, just a mix up from the administrators of the competition.

You may notice that the team make-up is all SCA's. Admiral Brice-O'Hara graciously provided the resources to enable this team to outfit and travel to Baltimore and her SCA, Chief Reed, was the team leader. Though this year's team was made up of SCA's, positions on the team are available to any and all FS, regardless of duty assignment. Hopefully, we at the Program level will be able to secure funding for this event in the future. I will address that at a later date.

Please give your consideration to participate with future competitions, spread the word throughout your command and community about what a fantastic job these folks did.

PS- Our "mystery basket" ingredients were Ground Pork and Oysters, while the other teams got lobster, salmon, chicken, etc. There were 13 teams in competition. The other services had representatives from SECDEF Dining Facility, Air Force One and the White House competing. The Chief of Staff for the US Air Force even presented the awards (personal trophies and medals) to the CG Team!

Thank you.

Philip A. Garrett
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Billet News

I am working on increasing our Rating Pyramid to provide a more attractive career path for FS. Currently, we have 8 E-9 positions. I am working to secure 4 more E-9 positions over the course of the next few years. I will be looking at the E8 and E7 pay grade positions over the next few months as well. With our FS community population at approximately 1200, we should have 12 E-9's and 24 E-8's. (1% and 2% of the workforce population should be E-9 and E-8 pay grades) We currently have 8 E-9's and 29 E-8's. This issue gets very complex, rather than trying to explain the process, I will keep it simple. I will keep you informed on the progress of the situation, **don't look for any new advancements or promotions within the foreseeable future, this is a long process.**

I have submitted for approval, the following new positions, effective to come on-line in 2006:

LANT AREA (3)
2 at Station NY
1 at Station Menemsha (Martha's Vineyard)

PACAREA (3)

1 at ISC Honolulu
1 at ISC San Pedro
1 at ISC Seattle

These positions are all at pay grade E-6. They will NOT all remain at that pay grade, I will be adjusting them in the future, the Billet Map will reflect the actual pay grade within 12 to 14 months. Please, no phone calls.

Paperwork Management “C” School

I am considering submitting a RFA-Request for Analysis through the folks in G-WTT, to evaluate the performance of the Non-Resident Course that has been offered for several years. I would be interested in hearing (via email) your comments or experiences with the on-line course, specifically if you attended the school. The more information I receive from you in the field helps me get the right course to prepare the workforce for independent duty assignments. Thank you in advance, I look forward to your comments.

Advanced Culinary Skills Development Course- Fort Lee, Virginia

I sent the following email to the FSAT's on each coast, they will be forwarding their recommendations to me for consideration to attend the course. If you are interested in attending, submit a request via your chain of command to your respective FSAT. HQ pays all the bills, this is a great opportunity for professional development.

Folks:

We got the hook up at Fort Lee, 12, possibly 14 positions this FY. This is a great deal. We will have used up 4 positions by April, 2 of which went to the SCA program, 2 went to the field. We have eight left (2 of which belong to the SCA program manager, SCPO Manny Bello-Leon). Give or take, that leaves 5 positions (minus one for the FS of the Year).

I am of the mind that you folks know of the high performers that can use this school. Please check with your communities and advise them of the availability. We will do all the paperwork and funding for the class, we just need your help to get the word out and get us the right folks to put into the school.

There are no boundaries for the division of quotas per coast, if everyone comes from either coast, so be it. I want the most deserving to get this, regardless of location.

Excess Silver

Thanks to Commander Pat Flynn, (former FSC and FS Detailer) for the information and FS1 Gregg Fellion for his research.

Only silver with Coast Guard markings will be accepted at ELC.

All other silver can be sent to DRMO.

The items engraved with CG markings need to be sent to the ELC attention Project 54A. Ensure they are itemized to include prices on a signed DD1149. Please fax an advance 1149 to (410) 762-6090 attention SKCS Silverman, so he can coordinate the receipt of the material. All other items can be disposed of locally.

Congrats to FS1 James Swenson and the Culinary Team!

ALCOAST /04

SUBJECT: SPECIAL COMMAND AIDE AND MILITARY CULINARY COMPETITION,COMDT
COGARD WASHINGTON DC//G-WKW-1//

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FM COMDT COGARD WASHINGTON DC//G-WKW-1//

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COMDTNOTE 4061

SUBJ: SPECIAL COMMAND AIDE AND MILITARY CULINARY COMPETITION
WINNERS FOR 2004

1. IT IS WITH PRIDE AND PLEASURE THAT I ANNOUNCE FS1 JAMES SWENSON AS WINNER OF THE COAST GUARD SPECIAL COMMAND AIDE (SCA) FOR 2004. FS1 SWENSON IS THE COAST GUARD ACADEMY SCA AND WILL NOW REPRESENT THE COAST GUARD IN THE USO SPONSORED INTER-SERVICE ENLISTED AIDE OF THE YEAR COMPETITION. IT WILL BE HELD IN NOVEMBER, 2004 AT THE RITZ-CARLTON IN PENTAGON CITY, VA.

2. I AM ALSO EXTREMELY PLEASED TO ANNOUNCE THAT THE COAST GUARD WON THE GOLD MEDAL IN THE SECOND ANNUAL MILITARY CULINARY COMPETITION HELD IN BALTIMORE, MD, ON 20 OCTOBER 2004. THERE WERE THIRTEEN TEAMS INVOLVED IN THE COMPETITION. THE COAST GUARD TEAM ALSO PLACED SECOND IN A PEAR COOKING COMPETITION. THE WINNING TEAM MEMBERS

WERE:

- A. FSC JUSTIN REED, SCA, FIFTH DISTRICT
- B. FS2 IGNATIUS BARAN, SCA, FIRST DISTRICT
- C. FS2 ANDREW PROULX, SCA, CHIEF OF STAFF
- D. FS2 JOHN PETRO, SCA, LANTAREA COMMANDER

3. THIS EVENT WAS SPONSORED BY THE INTERNATIONAL FOOD SERVICE EXECUTIVES ASSOCIATION, THE MILITARY HOSPITALITY ALLIANCE, AND USA PEARS.

4. FOR MORE INFORMATION CONTACT CWO2 JESSE HILL, AT 202-267-1197 OR VIA EMAIL AT JHILL(AT)COMDT.USCG.MIL OR FSCM PHILIP GARRETT AT 202-267-2556 OR VIA EMAIL AT PGARRETT(AT)COMDT.USCG.MIL

5. INTERNET RELEASE AUTHORIZED.

6. RADM PAUL J. HIGGINS, DIRECTOR HEALTH AND SAFETY, SENDS.

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Certification update

I will be receiving the deliverable from Silo Smashers OOA 1 March 2005. I will be looking to brief the Flag Community sometime shortly thereafter. The process is about 95% complete, though I still have some visits to our potential commercial partners, The Green Briar Resort and Walt Disney World.

